



PTO/SB/08A (07-06)

<b>Substitute for form 1449</b>  <b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b>  (Use as many sheets as necessary)				<b>Complete if Known</b>	
				Application Number	10/791,475
				Filing Date	March 1, 2004
				First Named Inventor	Krochta, John M.
				Art Unit	1761
				Examiner Name	Not Yet Assigned
Sheet	1	of	4	Attorney Docket Number	023070-141800US

U.S. PATENT DOCUMENTS						
Examiner Initials*	Cite No. <sup>1</sup>	Document Number		Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear
		Number Kind Code <sup>2</sup> (if known)				
CP   						

FOREIGN PATENT DOCUMENTS								
Examiner Initials*	Cite No. <sup>1</sup>	Foreign Patent Document			Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear	T <sup>2</sup>
		Country Code <sup>3</sup>	Number <sup>4</sup>	Kind Code <sup>5</sup> (if known)				
CP	1	WO	86/00501	A1	01-1988			<input type="checkbox"/>
CP	2	EP	0465801	A1	02-1992			<input type="checkbox"/>

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NON PATENT LITERATURE DOCUMENTS				
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CP	3	Dangaran, K. L. et al.; "Whey protein isolate coatings as replacement for shellac in the confectionery industry"; IFT Annual Meeting & IFT Food Expo Jun. 23-27, 2001, New Orleans, LA; Abstract 86-9; Mar. 1, 2001 Available Website: <a href="http://ift.confex.com/ift/2001/echprogram/paper.sub.-8346.htm">http://ift.confex.com/ift/2001/echprogram/paper.sub.-8346.htm</a> Accessed on: Jan. 21, 2004.	<input type="checkbox"/>	
CP	4	Dangaran, K. L. et al.; "Effects of sucrose level on gloss and durability of whey protein isolate coatings for confectionary products"; IFT Annual Meeting & IFT Food Expo Jun. 15-19, 2002, Anaheim, CA; Abstract 72-6; Mar. 1, 2002 Available website: <a href="http://ift.confex.com/ift/2002/techprogram/paper.sub.-13618.htm">http://ift.confex.com/ift/2002/techprogram/paper.sub.-13618.htm</a> Accessed on: Jan. 21, 2004.	<input type="checkbox"/>	
CP	5	Dangaran, K. L. et al.; "Sucrose crystallization in native and denatured whey protein isolate films"; IFT Annual Meeting & IFT Food Expo Jul. 12-16, 2003, Chicago, IL; Abstract 26-8; Mar. 1, 2003 Available website: <a href="http://ift.confex.com/ift/2003/techprogram/paper.sub.-20096.htm">http://ift.confex.com/ift/2003/techprogram/paper.sub.-20096.htm</a> Accessed on: Jan. 21, 2004.	<input type="checkbox"/>	
CP	6	Krochta, John M.; "Film Edible"; The Wiley Encyclopedia of Packaging Technology, Second Edition, Brody, Aaron L. and Kenneth S. Marsh, eds.: 1997; pp. 397-401; John Wiley & Sons, Inc;	<input type="checkbox"/>	
CP	7	Krochta, John M.; "Whey protein interactions: effects on edible film properties"; ACS Symposium Series: Functional Properties of Proteins and Lipids, Whitaker, John R., et al., eds.: 1998; pp. 158-167; American Chemical Society; Washington D.C.	<input type="checkbox"/>	
CP	8	Lee, S.-Y et al.; "Modeling shelf-life of whey-protein-coated peanuts analyzed by static-headspace gas-chromatography"; IFT Annual Meeting & IFT Food Expo, Jun. 23-27, 2001, New Orleans, LA; Abstract 73D-30; Mar. 1, 2001; Available Website: <a href="http://ift.confex.com/ift/2001/techprogram/paper.sub.-9044.htm">http://ift.confex.com/ift/2001/techprogram/paper.sub.-9044.htm</a> Accessed on: Jan. 21, 2004.	<input type="checkbox"/>	
CP	9	Lee, S.-Y et al.; "Consumer acceptance of whey-protein-coated versus shellac-coated chocolates"; IFT Annual Meeting & IFT Food Expo, Jun. 23-27, 2001, New Orleans, LA; Abstract 98-11; Mar. 1, 2001; Available Website: <a href="http://ift.confex.com/ift/2001/techprogram/paper.sub.-8758.htm">http://ift.confex.com/ift/2001/techprogram/paper.sub.-8758.htm</a> Accessed on: Jan. 21, 2004.	<input type="checkbox"/>	
CP	10	Mate, Juan I. et al.; "Whey protein coating effect on the oxygen uptake of dry roasted peanuts"; J. Food Sci.; 1996; pp. 1202-1208; vol. 61, No. 6; Institute of Food Technologies.	<input type="checkbox"/>	
CP	11	Mate, Juan I. et al.; "Whey protein isolate edible coatings: effect on the rancidity process of dry roasted peanuts"; J. Agric. Food Chem.; 1996; pp. 1736-1740; vol. 44; American Chemical Society.	<input type="checkbox"/>	
CP	12	Mate, Juan I. et al.; "Whey protein acetyl and monoglyceride edible coatings: effect on the rancidity process of walnuts," J. Agric. Food Chem.; 1997; pp. 2509-2513; vol. 45; American Chemical Society.	<input type="checkbox"/>	

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Sheet	3	of	4	Attorney Docket Number	02307O-141800US

NON PATENT LITERATURE DOCUMENTS				
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CP	13	McHugh, Tara Habig and John M. Krochta; "Milk-protein-based edible films and coatings"; Food Technology; Jan. 1994, pp. 97-103.	<input type="checkbox"/>	
CP	14	McHugh, Tara Habig and John M. Krochta; "Sorbitol-vs. glycerol-plasticized whey protein edible films: integrated oxygen permeability and tensile property evaluation"; Journal of Agriculture and Food Chemistry; 1994; pp. 841-845; vol. 2; American Chemical Society.	<input type="checkbox"/>	
CP	15	McKibben, Jason B. and J. M. Krochta; "Properties of whey protein concentrate films of varying protein contents compared to whey protein isolate films"; IFT Annual Meeting & IFT Food Expo. Jun. 10-14, 2000, Dallas, TX; Abstract 78C-16; Mar. 1, 2000.	<input type="checkbox"/>	
CP	16	McKibben, Jason B. and J. M. Krochta; "Properties of whey protein concentrate films of varying protein contents compared to whey protein isolate films"; IFT Annual Meeting & IFT Food Expo, Jun. 10-14, 2000, Dallas, TX; Poster presentation, Tuesday, Jun. 13, 2000.	<input type="checkbox"/>	
CP	17	Miller, K. S. , 1997. J. of Food Science 62(6)1189.	<input type="checkbox"/>	
CP	18	Miller, K. S. 1998. J. of Food Science 63(2)244.	<input type="checkbox"/>	
CP	19	Perez-Gago, M. B. et al.; "Water vapor permeability, solubility, and tensile properties of heat-denatured versus native whey protein films"; Journal of Food Science; 1999; pp. 1034-1037; vol. 64, No. 6; Institute of Food Technologists.	<input type="checkbox"/>	
CP	20	Perez-Gago, M. S. 1999. J. of Food Science 64(4)696.	<input type="checkbox"/>	
CP	21	Roy, S. et al., J. of Food Science 64(1)57, 1999	<input type="checkbox"/>	
CP	22	Sothornvit, R. et al, 2000. J. of Food Science 65(4)700.	<input type="checkbox"/>	
CP	23	Trezza, T. A. et al. 2000. The Gloss of Edible Coatings as Affected by Surfactants, Lipids, Relative Humidity, and Time. J. of Food Science 65(4)658.	<input type="checkbox"/>	
CP	24	Trezza, T. A. , 2000. J. of Food Science 65(7)1166.	<input type="checkbox"/>	
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CP	25	Trezza, T. A. et al.; "Specular reflection, gloss, roughness and surface heterogeneity of biopolymer coatings", Journal of applied Polymer Science; 2001; pp. 2221-2229; vol. 79; John Wiley & Sons, Inc.	<input type="checkbox"/>

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CP ✓	AA	US-2003/0170347 A1	09-11-2003	McCabe	
AB	AB	US-6,869,628 B2	03-22-2005	Krochta et al.	

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